

lunch & evening

cold sandwiches

served w/ daily choices of sides

sweetest turkey (*juliet*)

smoked turkey, provolone, cranberry sauce, with honey mustard on cranberry walnut wheat. *you'll love to die for our sweet, star-crossed love* (\$7.25/\$3.85)

ham & swiss (*ophelia*)

ham, gruyère, lettuce, with rosemary mayo on sourdough. *our distracted danish dainty prays the rosemary will help you remember* (\$7.25/\$3.85)

(v) hummus wrap (*rosalind*)

our garlic hummus, cucumber, cheddar, avocado – wrapped. *this clever, cloaked magician will wrap you around her finger* (\$6.75/\$3.65)

turkey salad (*horatio*)

a complex mix worthy of our favorite danish prince's favorite friend. our own turkey salad spread on to our old world rye. add on to that a slice of local, grass-fed ham, a slice of gruyère, and a slice of lettuce. *good night, sweet prince* (\$8.25/\$4.35)

BLsdT (*jacques*)

we start with multi-grain bread, add bitter arugula, crisp bacon, lemon-pepper-sun-dried tomato mayo. *rail against the world with his humorous sadness. as melancholy as he is* (\$7.25/\$3.85)

(v) cheese & apples (*titania*)

our queen of the fairies demands all local or organic ingredients. aged cheddar, braeburn apple with honey mustard on multi-grain bread (\$6.75/\$3.65)

don't fret, the other sandwich favorite characters will make surprise guest appearances often

paninis

toast (just about) any of our sandwiches. served w/ daily choices of sides

grilled cheese (*motley*)

ask for daily special

soups (\$5.50/\$3.50)

ask for daily special

salads (\$6.50/\$4)

apple-walnut-bleu

field greens w/ seasonal veges & italian herb olive oil

ask for daily special

quiche (\$6.75)

served with spring greens. ask for today's selections

burgers

coming soon

KIDS

both include fruit, string cheese, milk, and pretzel sticks (\$6.25)

meates & cheses (*ariel*)

our favorite tiny spryde deserves a small portion. start with white bread, then let kids make up the best way to eat: rolled up meat slices.

pb&j (*caliban*)

nettles and beasts! the monster at the end of this menu. start with white bread, then let kids smear it up how they want with organic almond butter or peanut butter, and rotating local jams.

drinks

white wines

bloom gewurztraminer (germany, 2006)

crisp and refreshing. aromas of pineapple, lychee, and ripe pears (\$6/\$22)

tangent albariño (edna valley, 2009)

honeyed tangerine and lush peaches; fresh and crisp, it presents flavors of mandarin oranges with a hint of grapefruit; sustainable certified vineyard (\$7/\$26)

lamura bianco (sicily, 2009)

organically-grown grapes native to sicily. crisp with floral & tropical aromas (\$6/\$22)

honig sauvignon blanc (napa, 2010)

sustainably farmed grapes. grapefruit and melon aromas and flavors are accented by lime and mango (\$7/\$24)

gio cato pinot grigio (slovenia, 2008)

pear and apple, but also a tropical sweetness balanced by the crisp acidity of lemon (\$7/\$24)

chardonnay

ask for current vintage. we are looking for the right one! (\$7/\$26)

red wines

sass pinot noir (oregon, 2009)

bright red cherry, strawberry and fresh raspberry notes, some white pepper notes underlie the fine-grained tannin & velvety mouthfeel; organic farming practices (\$7/\$26)

leese-fitch merlot (california, 2006)

garnet color, with aromas of vanilla, boysenberry pie, and notes of toasted hazelnuts (\$6/\$20)

raymond r collection field blend (napa valley, 2008)

ripe raspberries, cherries, boysenberries, and plums with red currant and blackberry jam & earthy hints of tobacco; organic & biodynamic farming practices (\$6/\$22)

paul hobbs felino malbec (argentina, 2009)

raspberry and cocoa unfold to layers of plum, currant, and anise (\$7/\$26)

starmont-merryvale merlot (napa, 2006)

aromas of cherries and vanilla, a silky texture and full, round finish. sustainably farmed grapes and solar powered winery (\$9/\$32)

starmont-merryvale cabernet sauvignon (napa, 2007)

aromas of concentrated blackberry and cassis echo on the palate. sustainably farmed grapes and solar powered winery (\$9/\$32)

10% off
full wine
bottle

**recork! WI law
now states, if you
can't finish a
bottle, you can
recork & safely
take home**

hot drinks

valentine coffee roasters coffee

rishi tea (*ask for flavors*)

hot cocoa, chai steamer

mocha, latte, cappuccino, espresso

cold drinks

elderflower water

just pik'd oj

unsweetened rishi lemon iced tea

organic lemonade

italian soda (*see flavor list*)

iced chai, coffee, latte, mocha

real fruit smoothies (*ask what fruit we have*)

local & specialty juices & sodas

tyranena brewery co

headless man amber alt

named after an effigy mound in rock lake, the unique cold laginger process gives this amber ale its smooth taste (\$4)

rocky's revenge

named after rock lake's "nessy," this american brown ale with a portion aged in bourbon barrels (\$4)

chief blackhawk porter

robust black and sharply bittersweet ale. traditionally the beer consumed by the porters in london (\$4)

bitter woman ipa

intensely bitter with a mighty hop flavor. variation of an india pale ale (\$4)

new glarus brewery co

spotted cow

cask conditioned ale brewed with flaked barley and the finest wi malts and a little hint of corn (\$4)

fat squirrel

100% wi malt of six different varieties in this unfiltered ale. with hazelnut notes. hops from slovenia, bavaria and the pacific northwest give its backbone (\$4)

raspberry tart

oregon raspberries mixed with wisconsin farmed wheat and year old hallertau hops (\$4)

furthermore brewery

proper

inspired by APT, an elegant, light-bodied & "proper" english ale. subtle toasty notes & a slight sweetness from a touch of munich & caramel malts (\$4)

fatty boombalatty

a union of a light belgian white & a fun ball-buster. the bitterness toward a pale ale, & hops with coriander in the fermenter (\$4)

three feet deep

a rendition of a dry irish stout, ~1890. not a heavy beer, but you wouldn't know it with the round and earthy quality of peat (\$4)